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KUNERU MARUTA

STORY AND ART BY JING TAKAO

TRANSLATOR: HAYATAKUN
EDITOR: CRAYOLA

WE ARE LOOKING FOR
JAPANESE TRANSLATORS
& A WEB DESIGNER
CONTACT ME AT ADMIN@RYCOLAA.COM

HERE'S A NEW CHAPTER AND IT SEEMS MARUTA IS HUNGRY ONCE AGAIN. WHAT WILL SHE DO IN ORDER TO SATIATE THAT HUNGER OF HERS?

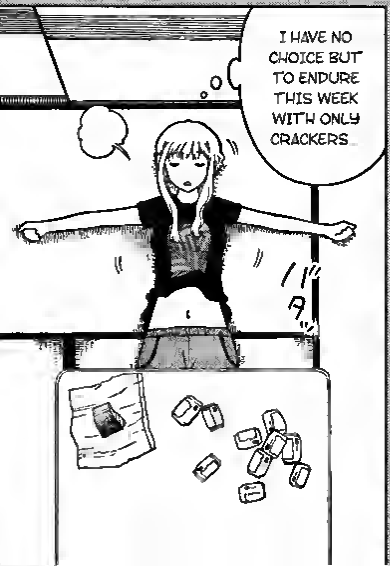
ALSO, STILL IN DIRE NEED OF SOME JAPANESE TRANSLATORS IN ORDER TO CONTINUE WITH SOME PROJECTS.

くーねるまるた

Jing Takao Presents

CHAPTER 2
COD DIP

THE BACALHAU I RECEIVED FROM PORTUGAL IS DOWN TO ITS LAST PIECE
SHE'S POOR, BUT SHES A GLUTTON. SHE WON'T COMPROMISE ON EITHER THOUGH...



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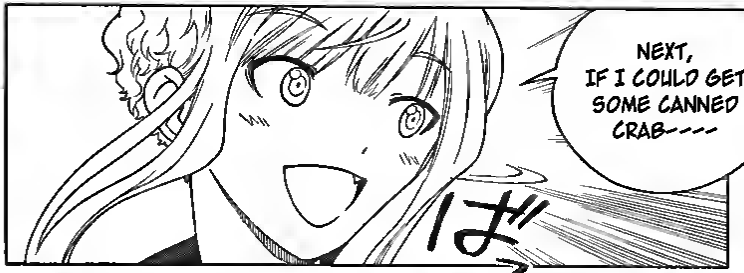
GUUUU
UH...
LAST TIME SHE MADE CROQUETTES USING BACALHAU, BUT..
IF I HAVE THE BACALHAU AS IT IS NOW, IT WON'T BE NICE...
BUT CRACKERS AND WATER ISN'T ALL I HAVE LEFT..
MAYBE I'LL EAT THE CRACKERS...
NO.. IF IT'S THAT DIP, I WONDER IF I COULD MAKE IT PRETTY EASILY
CRAB DIP
THE CRAB DIP I ATE AT LAST YEAR'S PARTY AT THE EMBASSY WAS DELICIOUS---
IF I COULD HAVE THE SOUR CREAM, WITH THIS AND THAT....
THE SOURNESS OF THE SOUR CREAM AND THE FLAVOR OF THE CRAB MIXED TOGETHER---

FRESH STORE
OKAY-
SO EXPEN-SIVE...
タカハシ北海道サワークリーム
100g
税込 238 円
AH
70% OFF
50% OFF
DISCOUNTED GOODS
EVEN THOUGH I WORKED SO HARD TO THINK OF SOMETHING GOOD...

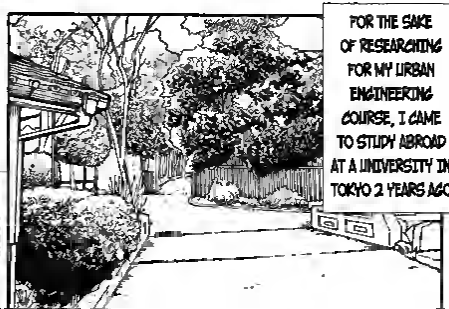


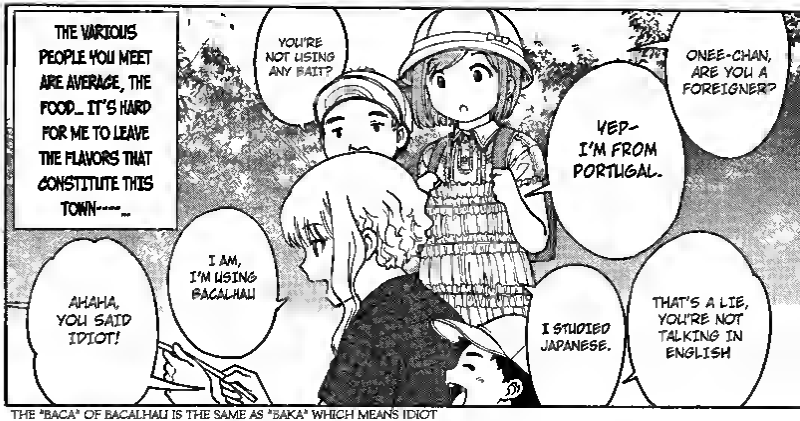
1418 YEN IS ABOUT $15 USD

AHH YOO OK?
EKUSUK· YOOZU MEE?
UUU- EVEN THOUGH I THOUGHT I GATHERED ALL THE INGRE-DIENTS.
IF I COULD AT LEAST REPLACE THE CRAB WITH SOMETHING
SHRIMP PRAWN SAKURA SHRIMP
SPINY LOBSTER IS EXPEN-SIVE
LOB-STER?
!

HTTP://EN.WIKIPEDIA.ORG/WIKI/JAPANESE_SPINY_LOBSTE...

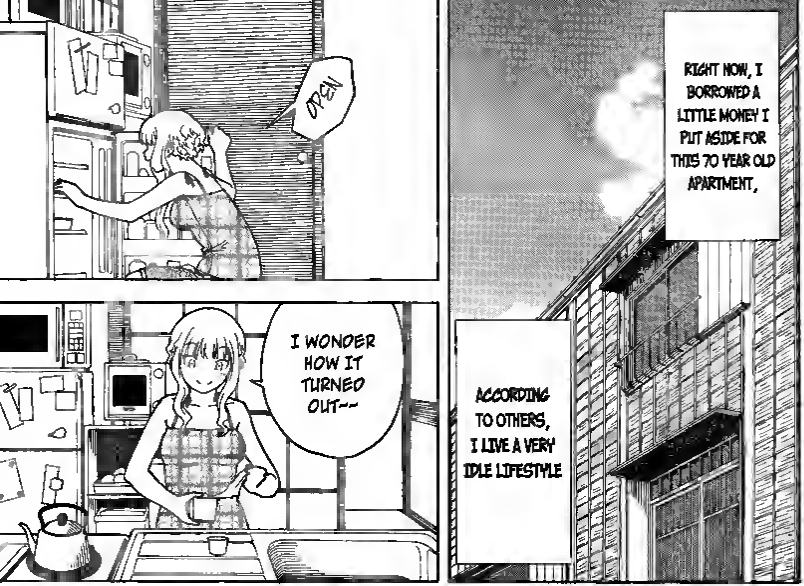
[SIGN] FOREST PARK




THE VARIOUS PEOPLE YOU MEET ARE AVERAGE, THE FOOD... IT'S HARD FOR ME TO LEAVE THE FLAVORS THAT CONSTITUTE THIS TOWN----...
YOU'RE NOT USING ANY BAIT?
ONEE-CHAN, ARE YOU A FOREIGNER?
YEP- I'M FROM PORTUGAL.
I AM, I'M USING BACALHAU
AHAHA, YOU SAID IDIOT!
I STUDIED JAPANESE.
THAT'S A LIE, YOU'RE NOT TALKING IN ENGLISH

THE "BACA" OF BACALHAU IS THE SAME AS "BAKA" WHICH MEANS IDIOT

Good luck, Onee-chan! That's amazing
I'm pulling, pulling~
THEY TOOK IT!!
HEY, WHAT ARE YOU TRYING TO CATCH HERE?
I'M USING MY IMPORTANT LAST PIECE OF BACALHAU.
AH-!


RIGHT NOW, I BORROWED A LITTLE MONEY I PUT ASIDE FOR THIS 70 YEAR OLD APARTMENT,
ACCORDING TO OTHERS, I LIVE A VERY IDLE LIFESTYLE
OPEN
I WONDER HOW IT TURNED OUT--

YESTERDAY, I MIXED THE CREAM AND THE PLAIN YOGURT TOGETHER AND LET IT REST IN THE FRIDGE
WITH THIS A TASTY SOUR CREAM
I DID IT!
IT'S GOING WELL ♪ NEXT, PUT THE FISH CAUGHT YESTERDAY INTO CLEAN WATER----
Ohh--- Looks healthy~

FIRSTLY, WASH THE CRAYFISH IN ALCOHOL, AND PUT IN INTO SOME BOILED SALT...
THIS REMINDS OF ME YAKAMASHI VILLAGE
by Astrid Lindgren

CRAY-FISH!
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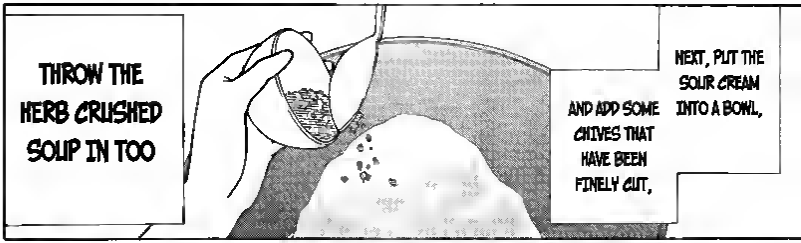
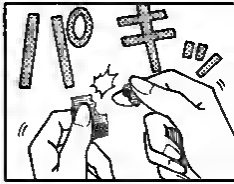

THROW THE HERB CRUSHED SOUP IN TOO
AND ADD SOME CHIVES THAT HAVE BEEN FINELY CUT,
NEXT, PUT THE SOUR CREAM INTO A BOWL,

IF YOU MIX THE CONTENTS OF THE BOWL TOGETHER---

LASTLY, GET THE BOILED CRAYFISH, PEEL OFF THE SKIN AND BREAK IT INTO SMALL PIECES_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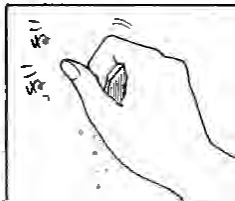
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CRAYFISH SOUR CREAM DIP COMPLETE--☆
TADA--
IF YOU EAT THIS ON TOP OF THE CRACKERS...

Delicioso!
I MAY BE IN A STATE OF POVERTY, BUT
MY GLUTTONOUS SINGLE WAY OF LIFE IS BEING ENHANCED
MARUTA'S RUSTIC STYLE ECONOMISING GOURMET! IF YOU TRY IT, YOU'LL RECOMMEND THIS USE OF CANNED CRAB!!

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